

**To Share  
Or  
Not To Share**

# FLORIAN

TRATTORIA ♦ PIZZA ♦ BAR

## UNLIMITED BUBBLES \$19.50

bellini: peach puree, prosecco  
puccini: raspberry puree, prosecco  
risdini: strawberry puree, prosecco

## BLOODY MARYS \$13

classic bloody mary  
bloody italian: san marzano tomato

## EGGS

two eggs any style*, roasted pepper potato hash choice of: crispy bacon or maple chicken sausage	14
eggs benedict*, prosciutto cotto	15
avocado toast, filone toast, tomatoes, mixed greens	15
asparagus fritatta*, taleggio cheese	14
artichoke frittata, pecorino, mixed greens	15
goat cheese omelette*, fresh herbs, mixed greens	15
breakfast pizza*, eggs, bacon, caramelized onion	16

## SWEETS

cinnamon raisin french toast, berries, pecans, candied almonds, whipped cream	16
butter milk pancakes, strawberry rhubarb, maple syrup	14
blueberry pancakes, blueberry compote	15
yogurt parfait, plain greek yogurt, seasonal berries, almonds, blueberry compote	14

## SIDES \$6

crispy bacon - maple chicken sausage  
prosciutto di parma - prosciutto cotto  
roasted pepper potato hash

## BURGER

florian ribeye cheeseburger*, tillamook cheddar, lettuce, tomato, french fries	19
classic ribeye double cheeseburger*, tillamook cheddar, caramelized onions, lettuce, tomato, french fries, calabrese pepper ketchup	18
salmon burger* avocado, lettuce, calabrese aioli, french fries	19
chicken burger*, fried egg, tillamook cheddar lettuce, jalapeño aioli, french fries	18

## PIZZA

	12"   18"
margherita, burrata mozzarella, pomodoro, basil	14   19
prosciutto di parma & arugula burrata mozzarella, parmesan	16   21
pepperoni & wild arugula	17   22
seasonal mushrooms parmesan cream, braised leeks	17   22
ramp & asparagus shaved pecorino toscano, roasted tomatoes	18
braised short rib & meatballs pomodoro, basil	19
housemade fennel sausage & roasted peppers	17
whole lobster, zucchini	32

## SMALL PLATES

spring vegetable soup	9
artichokes, english peas, asparagus, parmesan	
fried squash blossoms	15
sheep's milk ricotta stuffing, heirloom tomatoes	
braised artichokes alla romana	10
warm burrata caprese	12
fried mozzarella bites, pomodoro	8
fried calamari*, lemon aioli	13
steamed mussels, tomato, garlic	15
short rib meatballs, sunday gravy	10

## SALADS

	SHARE
little gem caesar*, anchovies available upon request	12   22
chopped salad arugula, frisee, english peas, fennel, rainbow carrots, marcona almonds, poppyseed yogurt dressing	12   22
quinoa & avocado, avocado-citrus dressing, almonds	12
roasted beet & tomato mache, red sorrel, burrata, celery leaves, basil	12

**ADD TO ANY SALAD**  
herb chicken paillard \$8 - grilled salmon\* \$10 - burrata \$6

share sizes serve 2 to 3 people

## CLASSIC PASTA

	SHARE
burrata ravioli, pomodoro	16   29
pappardelle, eggplant parmigiana	16   29
tordelli bolognese	18   32
spinach fettuccine guanciale, braised artichokes & ramps, pecorino crema	19
lasagna ossobuco	25

## ARTISAN PASTA

chitarra & manila clams, nduja sausage, toasted bread crumbs	18   30
spaghetti & short rib meatballs, sunday gravy	18   30
spaghetti carbonara* guanciale bacon, egg	15   27

share sizes serve 2 to 3 people

## ENTRÉE

chicken parmigiana, burrata mozzarella	25
chicken milanese, wild arugula	25
ora king salmon*, lentils, avocado-mint purée	24
grilled skirt steak frites, pink peppercorn sauce	26

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

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CULINARY DIRECTOR: BRANDO DE OLIVEIRA